

HEAVY SUPPLY AT BOSTON TODAY

MARKET HOLDS UP PRETTY
WELL WITH RECEIPTS OVER
1,200,000 IBS.

A fleet of 28 craft was on hand at the Boston fish pier this morning and they brought in 1,019,000 pounds of groundfish and 145,000 pounds of mixed fish. Among the arrivals was the Lark with 139,000 pounds, the largest single fare brought in for weeks.

The market was quite strong. Haddock sold at \$4 to \$5; large cod, \$5 to \$5.50 and markets, \$2.50 to \$3.

Boston Arrivals and Receipts.

The arrivals and fares in detail:

Str. Cornell, 26,000 haddock, 5000 mixed fish.
Str. Fabia, 60,000 haddock, 1000 cod, 15,000 mixed fish.
Str. Winthrop, 73,000 haddock, 13,000 cod, 14,000 mixed fish.
Str. Breeze, 27,000 haddock, 12,000 cod, 13,000 mixed fish.
Str. Ocean, 20,000 haddock, 7500 cod, 15,000 mixed fish.
Str. Sea, 33,000 haddock, 7000 cod, 11,000 mixed fish.
Str. Ripple, 30,000 haddock, 10,000 cod, 12,000 mixed fish.
Boat Rainbow, 45,000 haddock, 5000 mixed fish.
Boat Col. Lindbergh, 4500 haddock, 4500 cod.
Boat Donald, 35,000 haddock, 5000 cod, 3400 mixed fish.
Sch. Amelia M. Pereira, 36,000 haddock, 4000 mixed fish.
Sch. Gertrude M. Fauci, 30,000 haddock, 9000 cod, 10,000 mixed fish.
Sch. Ellen T. Marshall, 15,000 haddock, 4000 cod, 5000 hake, 5000 cusk.
Sch. J. M. Marshall, 45,000 haddock, 18,000 cod, 7000 hake, 10,000 cusk.
Sch. Pilgrim, 8000 haddock, 7000 cod, 10,000 hake, 1000 cusk.
Sch. Louise B. Marshall, 10,000 scrod, 10,000 cod, 6000 hake, 3000 cusk.
Sch. Mary F. Curtis, 12,000 haddock, 7000 cod, 18,000 hake, 4000 cusk.
Sch. Gossoon, 16,000 haddock, 2000 cod, 12,000 hake, 2000 cusk.
Sch. Ethel B. Penny, 9000 haddock, 3700 cod, 10,000 hake, 1000 cusk.
Sch. Ingomar, 25,000 haddock, 35,000 cod, 7000 hake, 1000 cusk.
Sch. Lark, 110,000 haddock, 19,000 cod, 10,000 cusk.
Sch. Laura Goulart, 45,000 haddock, 10,000 cod, 5000 hake, 4000 cusk.
Sch. Natalie S., 1500 haddock, 3000 cod, 3500 hake, 1500 cusk.
Boat Automatic, 6000 mixed fish.
Boat Jackson and Arthur, 6700 mixed fish.
Boat North Star, 5000 mixed fish.
Boat Two Pals, 10,500 mixed fish.
Boat Carmella, 3300 mixed fish.
Haddock, \$4 to \$5 per cwt.; large cod, \$5 to \$5.50; market cod, \$2.50 to \$3; hake, \$2 to \$2.50; pollock, \$1.25 to \$1.50; cusk, \$2; gray sole, 5 to 7½ cents; lemon sole, 4 cents; black backs, 2 cents; yellow tails, 3 cents; dabs, 2 cents; sharks, 6 cents; catfish, 4 cents.

THE GOOD OLD OYSTER SEASON IS NOW ON

Washington, D. C.—In the fall men's palates turn to oysters. And to cater to these palates, the Chesapeake Bay oyster grounds are today resounding with the clank of oyster tongs and the shuffle of thousands of bushels of oyster shells.

"No less than 35 countries have oyster fisheries," says a bulletin from the Washington, D. C., headquarters of the National Geographic Society. "Upwards of 20,000,000 bushels of oysters are produced in the world annually. About four-fifths of them are dredged from American waters while France, Japan and China account for the greater part of the remaining one-fifth.

Chesapeake Bay is World's Greatest Oyster Ground.

"Sail the coastal waters of the United States," continues the bulletin, "and you will meet oyster fishermen off the coasts of every state except two—New Hampshire and Maine. In fifteen of the coast states the oyster is the chief fishery product. But Chesapeake Bay remains the world's greatest oyster ground.

"If nature nurtured every young oyster to adulthood, in a few years Chesapeake bay and other waters in which oysters thrive, would be crowded out of their beds by the bivalves. An adult oyster extrudes millions of young but only a few reach dinner table size.

Few Oysters Reach Adult Age.

"For a few days after birth the young, which are invisible to the naked eye, weakly swim about with the tides and currents. Fish and mollusks which strain their food from water as it passes through their gills devour millions of the helpless infants. Adult oysters, even, thus make away with large numbers of the little creatures. At this stage the young are called spat. Several days after birth the spat fall to the sea floor. Large numbers settle on mud and soft sand and are lost. Those that attach themselves to hard, clean objects are saved.

"American oystermen literally lay a floor of oyster shells on their grounds to catch the falling spat. One shell will accommodate hundreds of young oysters. Chinese and Japanese oystermen prefer using tree branches to catch the spat, and at

low tide a Japanese oyster 'nursery' resembles a forest of barnacle-covered trees. Stones are strewn about oyster grounds in Australia, New Zealand and also in China, while the Dutch and French submerge tiles. Lost running lights of ships and bottles, covered with young oysters have been dredged from oyster grounds. When their shells have developed, the young bivalves are transplanted in deeper water to grow and fatten for two to three years, when they are ready for market.

Natural Enemies Cut Oyster Supply.

"Nature gave the oyster a hard shell for protection, but did not give the bivalve legs or swimming apparatus to escape all of its enemies. Schools of black drum fish swoop down upon beds, crushing thousands of bushels of adult oysters in their powerful teeth and devouring them. On the Pacific coast a species of the stingray makes similar inroads upon oyster beds.

"In Long Island Sound star fish clamp themselves over the mouths of adult oysters and doggedly cling on until oysters' muscles relax from fatigue. Then the tentacled attackers insert their stomachs between the shells and swallow the helpless creatures at their leisure.

"Enemies also bore through oyster shells and suck the tender part of the organisms through the holes; while mussels, barnacles, and sponges sometimes adhere so densely to oyster shells that the bivalves are literally suffocated or starved to death for lack of oxygen or food.

"Oysters from the Eastern coast of the United States have been shipped to Western markets since improvement in refrigerating technique has made it possible to preserve them in a fresh state. The Pacific coast oyster is small; several dozen oysters are not considered too large a 'portion' for one person. They are seldom served on the half shell.

"The oyster was a popular food in Italy a century before the Christian era but Chinese oystermen were probably dredging the sea bottom for the bivalves at a remoter period. Although scientific oyster culture is in its infancy, the oyster now is one of America's most extensively cultivated aquatic animals."

STRAY FISHERMEN REJOIN VESSEL

Rodney Williams and James Haynes, members of the crew of the fishing schooner Mary F. Curtis, who strayed away from the vessel on the offshore fishing banks off Nova Scotia 10 days ago, being rescued after they had been adrift without food or water for 60 hours, rejoined the vessel at the Fish Pier, Boston, yesterday morning, when she arrived in. The Curtis arrived with her flag at half mast, as her skipper and crew were unaware of the fact that the two men had been picked up, and all were overjoyed when they stepped aboard. The emblem of mourning was quickly hauled down and there was general rejoicing at the safety of Haynes and Williams.

TWENTY BOATS ON HAND TODAY

RECEIPTS TOTAL NEARLY 650,000
POUNDS—MARKET OFF A
LITTLE.

Another fairly large supply of groundfish was received at the Boston fish pier this morning. There were 20 arrivals and the aggregate catch consisted of 545,000 pounds of groundfish and 100,000 pounds of mixed fish.

Fares were small on the whole and the market was off a little from yesterday. Haddock sold at \$4 to \$4.50 large cod, \$6; markets, \$2.50 to \$3.

Boston Arrivals and Receipts.

The arrivals and fares in detail:
Str. Shawmut, 29,000 haddock,
3600 cod, 8000 mixed fish.
Str. Boston College, 24,000 haddock,
10,000 cod, 6000 mixed fish.
Str. Notre Dame, 33,000 haddock,
11,000 cod, 14,000 mixed fish.
Str. Georgetown, 30,000 haddock,
9500 cod, 12,000 mixed fish.
Str. Spray, 14,000 haddock, 5000
cod, 4000 mixed fish.
Str. Swell, 51,000 haddock, 14,000
cod, 15,000 mixed fish.
Sch. Ruth Lucille, 42,000 haddock,
5500 cod, 6000 mixed fish.
Sch. Marie and Winnifred, 36,000
haddock, 7000 cod, 3000 mixed fish.
Sch. Carrie S. Roderick, 10,000
haddock, 2000 cod.
Sch. Adventure, 38,000 haddock,
16,000 cod, 7000 hake, 7000 cusk.
Sch. Dacia, 8500 haddock, 5000
cod, 10,000 hake.
Sch. Squanto, 20,000 haddock, 13,
000 cod, 4000 hake.
Sch. Herbert Parker, 35,000 haddock,
11,000 cod, 5000 hake.
Sch. Grand Marshal, 22,000 haddock,
10,000 cod, 3000 hake, 3000 cusk.
Boat Automatic, 2000 mixed fish.
Boat Princess, 12,000 mixed fish.
Boat Annie and Josie, 4000 mixed
fish.
Boat Ethel, 7800 mixed fish.
Boat Rosie, 3700 mixed fish.
Boat Leonardo, 2600 mixed fish.

Haddock, \$4 to \$4.50 per cwt.; large
cod, \$6; market cod, \$2.50 to \$3;
hake, \$2; pollock, \$1.25; cusk, \$2;
gray sole, 5 to 6 cents per lb.; lemon
sole, 4 cents; black backs, 4 cents;
yellow tails, 4 cents; dabs, 3 cents;
shark, 6 cents; catfish, 2 1-2 cents.

ALL LOCAL BOATS TIED UP FOR TWO DAYS BY STORM

The dragger Ruth Lucille came down from Boston this noon for the General Seafoods corporation with a fare of 50,000 pounds of haddock and cod, being the only arrival of fish reported here today. Yesterday the mackerel netters and gill netters remained at their berths on account of bad weather, but today the fleet is breaking port and receipts tomorrow should be normal again.

Gloucester Arrivals and Receipts.

The arrivals and fares in detail:
Sch. Ruth Lucille, via Boston, 50,
000 lbs. fresh fish.
Boat Col. Lindbergh, via Boston.
Sch. Amelia M. Pereira, via Boston.

Sailed

Sch. William L. Putnam, dragging.
Sch. Evelyn G. Sears, shore.
Sch. Funchal, shore.
Sch. Leonora Sears, dragging.
Sch. Raymonde, dragging.
Sch. Beauty St. Joseph, dragging.
Sch. Governor Al Smith, dragging.
Sch. Vasco da Gama, dragging.
Sch. Mildred Silva, dragging.

WOULD ELIMINATE GRADING FISH BY NUMBER PLAN

Local Committee Suggests Change of Law Since All Fresh Fish Used Must Be Sweet and Sound

At a hearing last evening of the special legislative recess committee engaged in studying laws relating to marine fish and fisheries, including shellfish with the view to the revision, codification and simplification of those laws, a change in the general laws relating to the grading of fresh fish was advocated by the Gloucester Fish Exchange, Gloucester Master Mariners' Association and Fishing Masters-Producers Association.

The Law.

Section 74 of Chapter 94 of the General Laws provides that fish shall be graded as follows:

"All fresh food fish before offered for sale or placed in cold storage shall be graded as follows:

"First grade fish. Only fish known in the trade as 'new fish.'"

"Second grade fish. All other fish in suitable condition to be offered for sale as fresh fish."

"Third grade fish. Fish suitable only for splitting and salting or otherwise preserving, but not suitable for sale as fresh fish."

"First grade fish may be sold as 'number one fish,' 'shore fish' or under any other truthful designation. Second grade fish may be sold as 'number two fish' or 'off shore fish.'"

Third grade fish shall be sold as 'number three fish.'

Spoke for Exchange.

The matter was presented by Fred E. Morris, president of the Gloucester Fish Exchange and General Manager of Davis Brothers Fisheries, Inc. Mr. Morris pointed out that the present law was a stigma to the Gloucester product whereas only the freshest of fish was used in the present day methods of canning and preserving; that there were many days when the fresh fish market was unable to assimilate the entire catch and the surplus found its way to the preservers. Nothing but absolutely fresh fish can be canned. He also said that there was excellent co-operation by dealers and producers in maintaining the quality of the product and that the state inspectors were vigilant. He urged more inspection which he said would show the intention of the dealers to maintain their quality.

For section 74 he presented the following for grading.

"Fresh fish to be graded as follows. No fish shall be used or shipped for human consumption that is not strictly sweet and sound in every respect and falls within either Prime, Superior or Standard grades."

"Prime—Fish in extra fine condition."

(CONTINUED ON PAGE THREE.)

WOULD ELIMINATE GRADING OF FISH BY NUMBER

(CONTINUED FROM PAGE ONE.)

"Superior—Fish in condition to withstand shipping to distant markets for fresh consumption."

"Standard—Fish in condition suitable for immediate fresh consumption."

Mr. Morris said that grading that way took away the entire stigma and gets away from the numbers which gave the industry an earmark of suspicion. It would also necessitate the revision of the terms of sections 74, 75 and 76.

All Favored Plan.

Thomas J. Carroll, president of the Gorton-Pew Fisheries Company; William J. Macinnis, attorney for the Gloucester Master Mariners' Association and Fishing Masters-Producers Association, Joseph E. Guinane of the General Seafoods Corporation, Henry F. Brown, manager of the Booth Fisheries Company, were all recorded in favor and endorsed the plan thoroughly and unanimously.

Action was taken at meetings of the various associations yesterday and the plan adopted unanimously.

All of the speakers advocated more state fish inspectors as the three present inspectors were not sufficient to do the industry justice.

Speaking of the inspection of fish, State Inspector Arthur L. Millett told the committee that the amount of fish landed in this state coming within the scope of the inspection department was between 500 and 600,000,000 pounds annually. He gave his opinion that there should be three more inspectors at least and it would place the industry in much more favorable light. In 11 years he had not had a complaint from a dealer on any decision which had been made and it was the great desire of the dealers to increase the inspection.

Nov. 19

In reply to a query from Mr. Howes of the committee, Mr. Millett told of the condemning of about half of a shipment of 360 swordfish from Nova Scotia. He also pointed out that the recent receipts of swordfish at Boston, reported from California, were in reality from Japan and was but a forerunner of an invasion of this market and another case where rigid inspection would be necessary.

Change In Cold Storage Laws.

Mr. Carroll in addition to favoring the change recommended by Mr. Morris for the Fish Exchange also advocated changes in the cold storage laws. Things are different than in the old days, he said, there might well be a change in the laws as nothing but the very best of fish is frozen now. The law of supply and demand governs what fish comes to Gloucester and the fish we get here are the very same grades as they get on the fish pier.

Capt. Edward A. Proctor, John A. Dahmer, Charles Nelson, Lemuel T. Firth, Patrick J. Murphy, Clayton E. Morrissey, Archie McLeod, Eugene LaFond, Gilbert Lafford, Herman Tysver, Peter Tysver, Gerry Shoares, Oliver Tysver, Harry Clattenburg, James Mason, John Barrett, Edward Weideman, John Nelson, Walter Carrigan, William Nickerson, William Brigham, Albert Arnold, William Cerkum, George D. Morey, Everett R. Jodrey and Lawrence J. Hart were recorded in favor of the change in the law.

Mayor John E. Parker, Aldermen William T. Hudson, Lincoln S. Simonds, J. Russell Bohar and R. Chandler Davis of the Municipal Council, and Representative Harold B. Webber, who as Mr. MacInnis pointed out has been to the forefront for fisheries legislation and entitled to a great deal of credit were all recorded in favor.

Members of the committee presented were Senator Frederick E. Judd of Southampton, chairman; Representative Ernest J. Dean, Chatham, vice chairman; Judge Heman A. Harding of Chatham; Assistant Attorney General Donald C. Starr of

Winchester; Zenas A. Howes of Quincy, State Supervisor of Marine Fisheries, and Gardner R. Poole of Weyland and William E. Mullins, secretary.

Powers of Committee.

The commission was authorized by act of the legislature of 1930, providing that a special commission to consist of one member of the senate to be designated by the president; two members of the house of representatives, to be designated by the speaker; two persons to be appointed by the Governor; the attorney general or an assistant attorney general to be designated by the attorney general; and either the state supervisor of marine fisheries or some other representative of the division of fisheries and game as designated by the director of said division, shall make a survey and study of the laws of the Commonwealth relating to marine fish and fisheries, including shellfish, with a view to the revision, codification and simplification of said laws, and the making of any other improvements therein that may seem advisable. Said commission shall hold hearings and may call upon officers of the department of conservation and other state officers and officers of the several counties and municipalities for such information as may be needed in the course of its work.

Nov 19

A report shall be made to the general court by filing its recommendations with the clerk of the house of representatives not later than December 1, 1930, with drafts of such legislation as may be necessary to effect the same.

Several hearings have been held in the coastal cities and towns, mostly in relation to shellfish, the last one being at Dartmouth on November 13.

When the hearing opened, a word of greeting was extended by Mayor Parker. The council chamber was filled with a delegation of more than 60 fish men, masters and others interested in the industry and also representatives of the clamming and lobster businesses.

The fish men presented their recommendations and the remainder of the evening was devoted to matters pertaining to the clammers and lobstermen. Ernest A. Sadler, president of the Gloucester Clammers' Association, and Oscar Brackett of the Lobstermen's Protective Association, acting as spokesmen for their respective organizations.

Contaminated Flats.

Mr. Sadler spoke at length on the matter of contaminated flats and also brought up an incident of the seizure of five boats by two deputy wardens which he thought was without authority. Mr. Sadler asked for information why clams taken from a particular area were disapproved by the state department of health, while clams taken from the same flats at the same time were approved by the food and drug division. The speaker thought the contamination was not the flats anyway, but it was a case of what happened to the clams after they left the flats.

The matter of the seized boats, taken by Henry Nichols, it was brought out, from local clambers, was aired at length. Mr. Sadler contended that the deputy took the boats without authority and Mr. Howes, state supervisor, under whom the coastal deputies operate, stated that there was never any report in his office of the seizure of boats. Oscar Brackett defended the two deputies who were maintained at the expense of the lobster men's organization, while Manuel Brown asserted with considerable vigor that Mr. Howes did know about the incident as a report was made to the state house and the deputy received his information as to procedure from Mr. Howes. Mr. Howes agreed to take up the matter.

Urged Investigation.

Representative Webber, speaking for the clambers, urged that the power to open and close flats be vested with the Department of Conservation and also urged an investigation into the matter of the seized boats. Mr. Webber also advocated an increase in the age limit for coastal deputies in order to get men into the service experienced in the work of lobster fishing.

Nov. 19 65

Mr. Brackett urged a restriction of importations of lobsters from Nova Scotia during the summer months.

He was queried at length on the recommendations which were made by the South Shore fishermen. Mr. Brackett favored a law which would make it prima facie evidence that a man had shorts if he threw them overboard, providing he was hailed with a display of the deputy's authority. He favored a change in the marking of seed lobsters to make it permanent, an appropriation for boats for wardens; opposed a close season. Regarding a closed season, Mr. Brackett said there was already an automatic one during the winter months. The only one that would help would be during the shedding season in the summer months and that wouldn't help the fishermen when they were making their livelihood. Mr. Brackett approved a law providing for the loss of the license for a year, a fine of \$25 each for shorts, a license fee of \$10 for aliens and opposed the limitation of the number of pots. He also advocated some action on the matter of licenses, pointing out that there was an individual caught twice, but he was fishing just the same under a crab license, while another had been refused a license here, and went to Rockport and got one. He thought something should be done to take care of that situation.

Mr. Brown urged more protection. He said it had been promised and promised, but the one or two bad actors still carry on without molestation. Deputy Warden Carl E. Grant advocated a more severe penalty for the molesting and cutting of gear.

Nov. 20

ONLY TEN AT THE FISH PIER

RECEIPTS LESS THAN 300,000
POUNDS—MARKET REMAINS
ABOUT THE SAME.

A fleet of 10 vessels brought fares to the Boston fish pier this morning. Small cargoes were the rule as usual and receipts totalled only 236,000 pounds of groundfish and 40,000 pounds of mixed fish. Haddock sold for \$4; large cod, \$5 and markets, \$2.25.

Boston Arrivals and Receipts.

The arrivals and fares in detail:
Str. Cormorant, 39,000 haddock, 14,000 cod, 7000 mixed fish.
Str. King Fisher, 38,000 haddock, 2200 cod, 2000 mixed fish.
Sch. Nina B., 27,000 haddock, 6000 cod, 4900 mixed fish.
Sch. Frances J. Manta, 4000 haddock, 3500 mixed fish.
Sch. Mary J. DeCosta, 12,000 haddock, 2300 cod, 12,000 mixed fish.
Sch. Natalie Hammond, 18,000 haddock, 22,000 cod.
Sch. L. A. Dunton, 10,000 haddock, 5000 cod.
Sch. Gertrude DeCosta, 29,000 haddock, 7000 cod, 5000 hake, 4000 cusk.
Sch. Dawn, 6000 haddock, 4000 cod, 2000 hake.

Boat Frances, 12,000 mixed fish.
Haddock, \$4 per cwt.; large cod, \$5; market cod, \$2.25 to \$2.50; hake, \$1.50; pollock, \$1 to \$1.25; cusk, \$2; gray sole, 5 cents per pound; lemon sole, 4 cents; black backs, 2 cents; yellow tails, 2½ cents; dabs, 2½ cents; sharks, 6 cents; catfish, 2 cents.